



Menu


Emirates

Bar Service

Apéritifs

A selection of fruit juices and soft drinks

Bacardi Rum, Campari, Gin, Jack Daniels, Rye,
Sweet or Dry Sherry, Sweet or Dry Vermouth,
Vodka, Scotch Whisky, Malt Whisky

A selection of international beers

Cocktails

Black Russian, Bloody Mary, Bucks Fizz,
Champagne Cocktail, Cosmopolitan (US routes),
Fantasy Island, Kir Royal, Manhattan,
Martini Cocktail Classic, Screwdriver, Vodka Martini

Wines

A selection of fine wines from internationally
renowned vineyards of the old and new world

Champagne Brut

Liqueurs

Baileys Irish Cream, premium Cognac, Cointreau,
Drambuie, Late Bottled Vintage Port, Tia Maria

Dinner

Canapés

Selection of cold canapés

Appetiser

Seafood selection

marinated mixed seafood served with mushroom vegetable terrine and vegetable salad tossed with lemon mayonnaise sauce and garnish

Chicken galantine

home-made galantine chicken served with stuffed mushrooms, curry bean salad, Chinese cabbage stuffed with sweet chilli vegetable and garnish

Main Course

Barbeque sirloin steak

marinated roasted sliced barbeque sirloin steak served with barbeque sauce, accompanied with mashed three mustard potatoes and vegetable ratatouille

Stuffed pesto chicken

chicken breast stuffed with pesto and mixed vegetables, served with tomato and caper sauce, accompanied with spinach rice, green beans and seared yellow patty pan squash

Coconut dusted line fish

served with coconut sauce, accompanied with yellow vegetable rice and sautéed mixed Oriental vegetables with mushrooms

Penne with tomato

sun-dried tomato basil penne pasta gratinated with parmesan cheese, accompanied with stuffed tomato with mushroom ragoût and seasoned green asparagus spears

Dessert	Lemon cheesecake offered with mixed berry compote and whipped cream
Bread	Bread basket a variety of freshly baked rolls and garlic bread
Cheese	International cheese selection
Fruit	Fresh seasonal fruit
Beverages	Tea Ceylon, China, Earl Grey, Camomile
	Coffee freshly brewed, decaffeinated, espresso and cappuccino
	Chocolates

Breakfast

Fruit

Fresh seasonal fruit

Fruit yoghurt

Main Course

Spanish omelette

served with spicy chickpeas, broccoli pakodas, grilled chicken fillets, potato bhaji and sautéed mushrooms

Fried eggs

offered with grilled asparagus, grilled lamb sausage, chicken brochette, beef satay, tomato filled with spinach and hash brown potatoes

Banana pancakes

drizzled with honey sauce, garnished with lemon zest and offered with papaya compote, fruit salsa, caramelised pineapple and poached strawberry

Cheese selection and cold cuts

which includes cheddar, labneh balls, feta and beef silverside, accompanied with olives, and crudité

Bread

Bread basket

a variety of freshly baked breads, croissants and breakfast pastries, served with butter and preserves

Beverages

Tea

Ceylon, China, Earl Grey, Camomile

Coffee

freshly brewed, decaffeinated, espresso and cappuccino